



The King Eric updated



Bullman

Method: **All Grain**
 Style: **Extra Special/Strong Bitter (ESB)**
 Boil Time: **60 min**
 Batch Size: **30 liters** (*fermentor volume*)
 Boil Size: **38.7 liters**
 Boil Gravity: **1.045** (*recipe based estimate*)
 Efficiency: **65%** (*brew house*)
 Source: **Ronibull**

Original Gravity: **1.060** Final Gravity: **1.018** ABV (standard): **5.55%**
 IBU (tinseth): **46.51** SRM (morey): **11.61**

Fermentables

Amount	Fermentable	PPG	°L	Bill %
5.33 kg	German - Pale Ale	39	2.3	60%
0.7 kg	German - Munich Light	37	6	7.9%
0.7 kg	German - Munich Dark	37	15.5	7.9%
350 g	German - Wheat Malt	37	2	3.9%
400 g	German - CaraMunich I - (<i>late addition</i>)	34	39	4.5%
1.4 kg	German - CaraRed	34	20	15.8%
8.88 kg	Total			

Hops

Amount	Variety	Type	AA	Use	Time	IBU
75 g	Northdown	Pellet	6.5	Boil	60 min	43.18
45 g	Fuggles	Pellet	4.2	Boil	5 min	3.34
30 g	Northdown	Pellet	6.5	Boil	0 min	

Hops Summary

Amount	Variety	Type	AA
45 g	Fuggles	Pellet	4.2
105 g	Northdown	Pellet	6.5

Mash Guidelines

Amount	Description	Type	Temp	Time
23.3 L	Mash in	Infusion	67 C	60 min
6.7 L	Mash out	Infusion	76 C	15 min
16.7 L		Sparge	76 C	30 min

Starting Mash Thickness: 2.5 L/kg

Other Ingredients

Amount	Name	Type	Use	Time
0.67 each	whirlfloc	Fining	Boil	10 min.

Yeast

Wyeast - London ESB Ale 1968

Attenuation (avg): 69% Flocculation: Very High
 Optimum Temp: 17.8 - 22.2 °C Starter: No

This recipe is not shared.

Last Updated: 2016-11-22 16:25 AWST